

Creek

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **7**
- SRM **3.1**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (44.4%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (44.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 15 g | 15 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 10 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|---------|----------|
| Fining | Wirflfloc | 2.5 g | Boil | 10 min |
| Flavor | Wiśnie | 3500 g | Primary | 7 day(s) |
| Other | LACTOBACILLUS PLANTARUM | 5 g | Boil | 0 min |